

## VITAL – Current Status

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## Agenda

- VITAL Co-ordinator role
- Achievements
- Current Projects
- VITAL Basics
- VITAL and Testing

## VITAL Co-ordinator role

- Develop and maintain VITAL-related FAQ's and case studies
- Manage the VITAL review process
- Develop the website
- Maintain and develop VITAL documentation
- Maintain and develop the VITAL calculator
- Liaise with food industry retailers with respect to implementation of VITAL
- Liaise with training provider



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## Achievements

- Frequently Asked Questions (FAQs) have been added to the website
  - Legal
  - Consumer
  - VITAL users



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## Achievements

- Old example removed from the website
- Example about a cannery has been added
- Step by step implementation of VITAL at a manufacturing site
- Excellent guide for new VITAL user to understand where to start
- Any other examples welcome

VITAL Theory

Step 2: continued -

ii) **Processing Cross Contact:** accounts for cross contact at the manufacturing facility where the product is made. For example, previously run product may cross contact and transfer allergen-containing material. This data is entered in the "3. Processing Impact" worksheet of the VITAL calculator. (See Figure 4.)

*Cal's Cannery makes 4 different soup products on the same line. Scheduling is done due to allergen load. A water flush is performed between each soup variety and a full chemical clean is performed at the end of the day. The chemical cleaning process has been validated and shows no detectable allergens after a chemical clean. During standard production, an allergen-free Vegetable Soup is run first, followed by a water-flush, then the Condensed Chicken and Vegetable Soup. The HACCP team discussed assuming that the soups were always run in this order as this would mean that no cross contact allergens due to processing would need to be considered. This idea was rejected as processing conditions could mean that occasionally, the Condensed Chicken and Vegetable could be run in a different order. The HACCP team decided to set up a "worst case" allergen load taking into account all possible scenarios. This also means that the processing cross contact needs to be considered only once, rather than taking into account each combination of the product schedule. All varieties of soup run on the line were reviewed and the allergen-containing ingredients identified. The ingredients were entered into the "3. Processing Impact" worksheet of the VITAL calculator (see Figure 4). The team identified the following*

Figure 4: Worksheet "3.Processing Impact", VITAL Calculator

Calculator Screenshot

Example

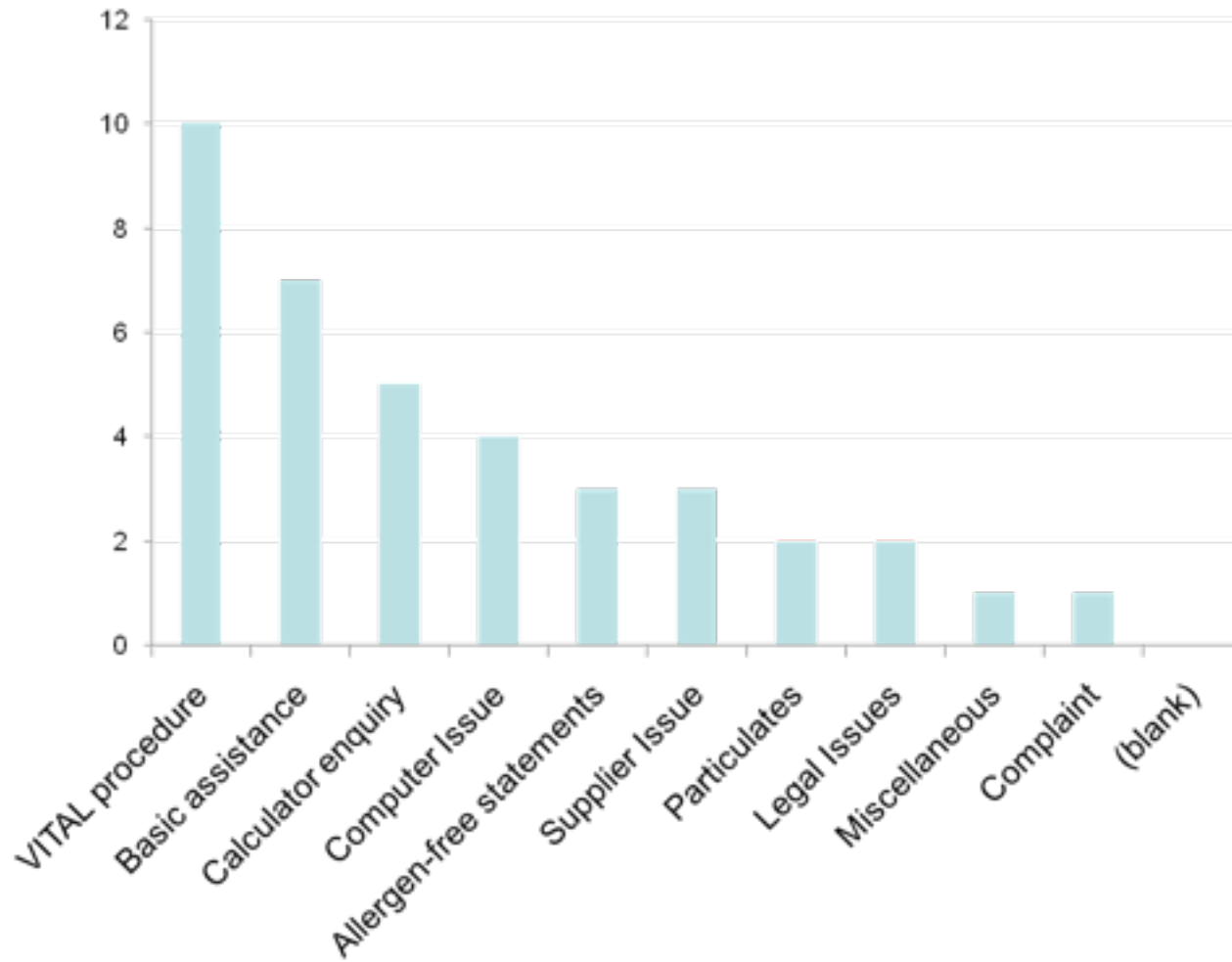


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## Achievements

- Resource for industry
- Contacts can be received
  - via Allergen Bureau toll free number
  - [vital@allergenbureau.net](mailto:vital@allergenbureau.net)
  - mobile 0438 294 624
  - feedback forms
- Over 50 contacts since late 2008

## VITAL Contacts





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## Achievements

- Spreading the word about VITAL...
  - retailers
  - articles for Coeliac Society and Anaphylaxis Australia Inc
  - submission to the FDA
  - contact from author of a book about managing allergy in Australia
  - other



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## Achievements

- International contacts
  - FDA Submission
  - Request to give assistance in developing allergen management tools for US



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## Achievements

- Auditor guide for VITAL has been completed
- Feedback sought from retailers and auditors
- Audited during Food Safety Audit as part of Allergen Management Plan

#	Audit Point	Comments
1	Cross contact allergens from raw materials	<ul style="list-style-type: none"> <li>• Cross contact allergens can be identified from any trusted source eg specifications, Product Information Form (PIF), correspondence with supplier (eg email), results from 2nd Party Approved Supplier program audits which have included cross contact allergens in the scope etc.</li> <li>• Cross contact allergens should be correctly transferred to the VITAL calculator or manual calculations.</li> <li>• Cross contact allergens should be differentiated as Particulate and Readily Dispersible. Refer to VITAL decision tree to ensure that Particulate and Readily Dispersible allergens have the correct labelling recommendations.</li> <li>• Care should be taken that only cross contact allergens are considered using the VITAL process – intentionally added allergens, even when highly processed and/or added at small amounts, are required to be declared on the label by the Australia New Zealand Food Standards Code.</li> </ul>
2	Cross contact allergens from processing (line, people, tools)	<ul style="list-style-type: none"> <li>• Cross contact allergens from processing should be identified by people who have a sufficient understanding of the engineering and production procedures.</li> <li>• The rationale for any cross contact from a previous product should be recorded.</li> <li>• Appropriate assumptions for product scheduling should be recorded.</li> </ul>

## Current Projects

- VITAL review
  - scientific review
  - VITAL procedure & decision tree
  - examples, supporting documentation
  - calculator
- Outcome
  - updated procedure
  - updated calculator
  - updated resources (FAQs, examples)



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## Current Projects

- Website
- Training
- Labelling Review Survey
- Ongoing
  - industry contacts
  - retailer contacts
  - updating FAQs
  - regular VITAL Committee Meetings



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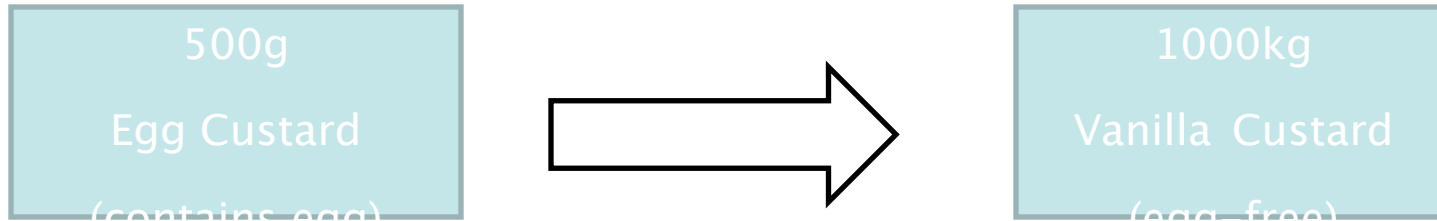
## The Vitals of VITAL

- VITAL is a process and criteria for determining the requirement for precautionary labelling
- Promote consistent precautionary statement labelling across industry
- Current lack of consistency in precautionary statement leads to consumers making choices which could lead to an adverse reaction
- International interest in VITAL

## Cross Contact Allergens

- Residues or other trace amounts of an allergenic food unintentionally incorporated into another food that is not intended to contain that allergenic food
- Cross contact allergens
  - unavoidable
  - sporadic
- For example
  - processing due to cross contact with other products
  - ingredients due to cross contact in the supply chain (harvesting, storage, processing)

## VITAL Calculations



- 500g Egg Custard hangs up in line and can mix with 1000kg Vanilla Custard
- Egg Custard = 5% egg yolk powder  
so, 500g Egg Custard = 25g egg yolk powder
- Egg Yolk Powder is 13% protein  
so,  $25\text{g} \times 0.13 = 3\,250\text{ mg}$  total protein
- 3 250 mg egg protein in 1000kg of vanilla custard  
= 3.25mg/kg (or ppm)



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# VITAL Grid

VITAL GRID									
as at 02 July 2007									
	Allergen Milk*	Egg*	Soy*^	Fish*	Peanuts*	Tree Nuts*	Sesame Seed*	Crustacea*	Gluten#
Action Level 1 (ppm)	<5	<2	<10	<20	<2	<2	<2	<2	<20
Action Level 2 (ppm)	5 - 50	2 - 20	10 - 100	20 - 200	2 - 20	2 - 20	2 - 20	2 - 20	20 - 100
Action level 3 (ppm)	>50	>20	>100	>200	>20	>20	>20	>20	>100

\* mg/kg (ppm) of total protein  
# Gluten includes all gluten type proteins as defined in the Food Standards Code  
^The Action Level for soy is highly conservative



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# Recommended Labelling



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# Recommended Labelling

## INGREDIENTS

Water, vegetable oil, vinegar, cane sugar, tomato paste (5%), salt, parmesan **cheese** (2%), **egg** yolk, maize thickener (1412), **almonds**, red capsicum, **soybean** oil, garlic (1.0%), vegetable gum (415), spice, herbs, **wheat** cornflour, flavour (**wheat** maltodextrin, **sesame** oil), antioxidant (320)

**Contains milk, egg, almonds, soy, wheat and sesame**

**May be present: xxx, xxx, xxx**



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## VITAL and Testing

- VITAL grid may be INCOMPATIBLE with laboratory results

VITAL Grid	Laboratory Testing
Concentration TOTAL Protein	Concentration specific allergenic protein